A-LA-CARTE MENU

THEMIS BARBECUE HOUSE
ARBECUE CAPITAL OF INDIA

STARTERS

VEG STARTERS

- **KURKURE DAHI KE KEBAB (6pc.)** — 379
  SMOOTH HUNG CURD COTTAGE CHEESE MIXTURE CRUMBED AND DEEP FRIED
- **PERI PERI POTATO** — 379
  SERVED WITH TOMATO KETCHUP , CHEESE DRESSING
- **SHAHI BHARWAN KHUMB (6pc.)** — 389
  DOUBLE LAYERED MUSHROOMS STUFFED WITH RAGU, COOKED IN TANDOOR
- **ACHARI CHAAP (6pc.)** — 389
  SOYA CHUNKS MARINATED WITH TRADITIONAL ACHARI MARINATION, COOKED IN TANDOOR.
- **PANEER ANGARA TIKKA (6pc.)** — 399
  COTTAGE CHEESE FLAVOURED WITH CHEF'S HIDDEN SPICES, COOKED IN TANDOOR
- **PANEER AJWAINI TIKKA (6pc.)** — 399
  MALAI PANEER FLAVOURED WITH CREAM, CAROM SEEDS COOKED IN TANDOOR
- **CHILLI PANEER DRY** — 399
  DEEP FRIED COTTAGE CHEESE TOSSED WITH CAPSICUM, ONION & GREEN CHILLIES IN SOY SAUCE
- **CHILLI MUSHROOM DRY** — 389
  BUTTON MUSHROOM TOSSED WITH BELL PEPPERS & CHILLIES
- **VEG MANCHURIAN DRY** — 389
  VEGETABLE DUMPLINGS WITH GINGER, GARLIC, ONIONS & SPICES MIXTURE IN SOY SAUCE
- **CRISPY CORN KERNELS** — 379
  CRISPY FRIED CORNS TOSSED WITH ONION, PEPPERS & ROASTED GARLIC.
- **CHURRASCO PINEAPPLE** — 389
  JUICY PINEAPPLE CHUNKS RUBBED WITH HONEY & CINNAMON GLAZE.
- **CAJUN SPICY POTATO (10PCS)** — 275
  DEEP FRIED BOILED PRESS POTATO , TOPPING FIVE SPICE SEASONING, CAJUN SPICY SAUCE CHOPPED ONION & CORIANDER

NON VEG STARTERS

- **TANDOORI CHICKEN TANGRI (4PC.)** — 489
  A BLEND OF RICH AND AROMATIC FLAVOUR, FINISHED IN BURNT CHARCOAL
- **SMOKEY TANDOORI CHICKEN TIKKA (6pc.)** — 489
  SPICY AND FLAVOURFUL CHICKEN TIKKA MARINATED WITH TANDOORI MASALA ,COOKED IN TANDOOR
- **KASTOORI MURGH MALAI TIKKA (6pc.)** — 489
  FLAVOURED WITH FENUGREEK LEAVES AND FINISHED WITH HOME MADE SPICES
- **SARSON KA MACCHI TIKKA (6pc.)** — 569
  FISH FILETS MARINATED WITH MUSTARD SEEDS PASTE , LEMON JUICE & SPICES, COOKED IN TANDOOR
- **MUTTON SEEKH KEBAB (6pc.)** — 549
  MINCED MUTTON FLAVOURED WITH HOME GROUND SPICES
- **CHILLI CHICKEN DRY** — 489
  LIGHTLY BATTERED CRISPY CHICKEN PIECES TOSSED IN SPICY CHILLI & SOY SAUCE
- **CHILLI GARLIC FISH** — 569
  DEEP FRIED FISH TOSSED WITH BELL PEPPERS, ONION & GREEN CHILLIES
- **WOK TOSSED LEMON FISH** — 569
  STIR FRIED FISH TOSSED WITH LEMON SAUC

INDIAN STREET CHAAT

- PANI PURI (8 PCS) 195
- DAHI BHALLA 195
- DAHI PUCHKA 195

- PAPDI CHAAT 195
- PALAK PATTA CHAAT 195

SOUP

VEGETARIAN

- VEG HOT & SOUR SOUP 150
  HOT AND SOUR SOUP CAN REFER TO SOUPS FROM SEVERAL ASIAN CULINARY TRADITIONS, IN ALL CASES , THE SOUP CONTAINS INGREDIENTS TO MAKE IT BOTH SPICY AND SOUR.
- VEG MANCHOW SOUP 150
  MAN CHOW SOUP IS A SOUP POPULAR IN INDIAN CHINESE CUISINE SERVED WITH CRISPY NOODLES AND HOT SPICY TASTE
- SWEET CORN SOUP 150
  CRUSHED AND WHOLE SWEET CORN COME TOGETHER WITH A COLOURFUL ASSORTMENT OF JUICY VEGETABLES.

NON VEGETARIAN

- CHICKEN HOT & SOUR SOUP 185
  HOT AND SOUR SOUP CAN REFER TO SOUPS FROM SEVERAL ASIAN CULINARY TRADITIONS, IN ALL CASES , THE SOUP CONTAINS INGREDIENTS TO MAKE IT BOTH SPICY AND SOUR.
- CHICKEN MANCHOW SOUP 185
  MAN CHOW SOUP IS A SOUP POPULAR IN INDIAN CHINESE CUISINE SERVED WITH CRISPY NOODLES AND HOT SPICY TASTE
- CHICKEN SWEET CORN SOUP 185
  CRUSHED AND WHOLE SWEET CORN COME TOGETHER WITH A COLOURFUL ASSORTMENT OF JUICY VEGETABLES.

SALADS

VEGETARIAN

- FRESH GREEN SALAD 175
- CREAMY PASTA SALAD 199
- HEALTHY SPROUTS 199
- CORN & PEPPER SALAD 199

NON VEGETARIAN

- FISH SALAD 295
- SMOKEY CHICKEN TIKKA SALAD 275

SOUTH INDIAN LOUNGE

- THEMIS SPECIAL MASALA DOSA 375
  BATTER OF RICE , LENTILS WITH THE MIXTURE OF POTATO , FENUGREEK , GHEE & CURRY LEAVES,
  SERVED WITH CHUTNEY AND SAMBAR.
- PANEER MASALA DOSA 375
  COTTAGE CHEESE , POTATO , AND SPICES SERVED WITH CHUTNEY AND SAMBAR
- MASALA UTTAPAM 365
  INDIAN PAN CAKE MADE WITH LENTILS , RICE , ONION , TOMATO , HERBS & SPICES
- RICE & RAWA IDLI (4PCS) 249
  IDLI IS A SOFT , PILLOWY STEAMED SAVORY CAKE MADE FROM RICE AND LENTIL (URAD DAL) BATTER .

MAIN COURSE

VEG MAIN COURSE

- **SUBZIYON KA MEL** — 349
  COMBINATION OF VEGETABLES WITH TOMATO, ONION MASALA HINT OF TOMATO, CASHEW GRAVY
- **DAL DHABA TADKA** — 349
  SLOW COOKED LENTILS TEMPERED WITH WHOLE GARLIC AND RED CHILLI
- **PANEER MAKHANI** — 410
  COTTAGE CHEESE SIMMERED IN A TOMATO BASED SILKY BUTTERY GRAVY
- **MUSHROOM DO PYAZA** — 375
  MUSHROOM COOKED WITH A HOME MADE MASALA TOSSED WITH SHALLOTS
- **PANEER LABABDAAR** — 410
  COTTAGE CHEESE SIMMERED IN A ONION AND TOMATO BASED GRAVY , A SLURPY AND MOUTH WATERING EXPERIENCE
- **PANEER TIKKA KADAI MASALA** — 410
  COTTAGE CHEESE COOKED WITH ONION,TOMATO & A TRIO OF BELL PEPPERS
- **DAL MAKHANI** — 410
  LENTILS SLOW COOKED OVERNIGHT IN CLAY OVEN, FINISHED WITH BUTTER & FENUGREEK FLAVOUR
- **CHANA PIND WALA** — 375
  SPICY CHOLLE COOKED WITH HOME MADE GARAM MASALA , TEMPERED WITH GARLIC AND AJWAIN
- **SOYA CHAAP BUTTER MASALA** — 375
  BUTTERY GRAVY FLAVOURED WITH KASOORI METHI COOKED WITH TEMPERED SOYA CHAAP CHUNKS
- **VEG MANCHURIAN GRAVY** — 339
  INDO-CHINESE FRIED VEGETABLES FITTERS IN BALL SHAPE, WOK FRIED IN SOY SAUCE.
- **ASSORTED VEG IN SCHEZWAN SAUCE** — 339

NON VEG MAIN COURSE

- **HOME STYLE CHICKEN CURRY** — 465
  LIGHT & SPICY CHICKEN CURRY WITH ROBUST FLAVOUR
- **THEMIS SPL. BUTTER CHICKEN** — 485
  CHARCOAL BURNT CHICKEN COOKED IN TOMATO GRAVY FINISHED WITH HIDDEN MASALA
- **KADAI CHICKEN** — 485
  CHICKEN COOKED WITH A TRIO OF BELL PEPPERS
- **MURGH BAGMATI** — 485
  SPECIALLY CURATED RECIPE COOKED IN TOMATO,ONION,YOGURT,CASHEW GRAVY
- **BHUNA GOSHT (4pc.)** — 545
  MUTTON CUTS ROASTED WITH THICK ONION, TOMATO MASALA & INDIAN SPICES
- **MUTTON ROGAN JOSH (4pc.)** — 545
  SLOW COOKED MUTTON WITH FRESH ONIONS,TOMATOES AND FINISHED WITH HOME MADE MASALA
- **RAHRA SHIKARI GOSHT (4pc.)** — 545
  SUCCULENT PIECES OF MUTTON WRAPPED IN A PERFECT BLEND OF SPICES AND MINCED MEAT
- **CHILLI CHICKEN GRAVY** — 439
  LIGHTLY BATTERED CRISPY CHICKEN PIECES TOSSED IN SPICY CHILLI & SOY SAUCE
- **FISH IN HOT GARLIC SAUCE** — 450
  FRIED FISH CHUNKS TOSSED IN GARLIC & CHILLI SAUCE

BIRYANI, RICE & NOODLES

- STEAMED RICE 210
- VEGETABLE BIRYANI 349
  DICED VEGETABLES & LONG SELLA RICE COOKED WITH TRADITIONAL SPICES & IN DUMPUKTH STYLE
- VEG FRIED RICE 320
  STEAMED FLAVOURFUL RICE TOSSED WITH CHOPPED VEGETABLES & CHINESE SEASONING.
- VEG HAKKA NOODLE 320
  AN INDO-CHINESE PREPARATION THAT IS MADE BY TOSSING BOILED NOODLES & STIR-FRIED VEGETABLES IN CHINESE SAUCE.
- VEG CHILLI GARLIC NOODLE 320
  NOODLES STIR-FRIED ALONG WITH DRY RED CHILLIES, GARLIC AND LOTS OF VEGETABLES.
- CHICKEN BIRYANI (4pc.) 439
  MADE WITH JUICY CHICKEN PIECES COOKED DUMPUKTH STYLE WITH HALF COOKED RICE BLEND AROMATIC FLAVOUR
- EGG CHICKEN FRIED RICE 369
  CHICKEN FRIED RICE IS FLAVOURFUL RICE WITH EGG, CHICKEN CHUNKS & SOY SAUCE
- MUTTON BIRYANI (4pc.) 520
  SUCCULENT PIECES OF MUTTON CHUNKS LAID ON A BED OF GRAINED RICE & SLOW COOKED DUM STYLE ON FIRE WITH HIDDEN SPICES
- EGG NOODLE 369
  NOODLES STIR-FRIED ALONG WITH GARLIC, EGGS AND CHINESE SAUCE.
- CHILLI GARLIC CHICKEN NOODLE 369
  NOODLES STIR-FRIED ALONG WITH DRY RED CHILLIES, GARLIC AND CHUNKS OF CHICKEN.

BREADS

- TANDOORI ROTI 40
- TANDOORI BUTTER ROTI 45
- MISSI ROTI 60
- LACHHA PARATHA 60
- PUDINA 70
  RED CHILLI
  GREEN CHILLI
  AJWAINI PARATHA 95
- STUFFED PARATHA 60
- PLAIN NAAN 70
- BUTTER NAAN 70
- GARLIC NAAN 70
- STUFFED NAAN 95

RAITA

- MIX VEG RAITA 170
  VEGGIES CHUNKS & ROASTED CUMIN WITH CURD.
- BHUNA JEERA RAITA 170
  CURD MIXED WITH ROASTED & CRUSHED CUMIN SEEDS.
- BOONDI RAITA 170
  CURD MIXED WITH FRIED GRAM FLOUR BALLS.
- PINEAPPLE RAITA 180
  CHUNKS OF PINEAPPLE WITH SWEET CURD

DESSERTS

- KHEER OF THE DAY 185
- GULAB JAMUN (2pc.) 130
  MADE WITH KHOYA CHEESE AND SOAKED IN FLAVOURED SUGAR SYRUP
- MOONG DAL KA HALWA 185
  MOONG DAL HALWA IS A CLASSIC INDIAN SWEET DISH MADE WITH MOONG LENTILS, SUGAR, GHEE, AND CARDAMOM POWDER.
- CHOCOLATE BROWNIE TOPPED WITH ICE CREAM 275
- PAAN KULFI 2PCS 149
- MALAI KULFI 2PCS 149
- MANGO KULFI 2PCS 149
- WHITE CHOCOLATE CAKE (1 POUND) 589
- CHOCOLATE CAKE (1 POUND) 589

WORLD CUISINE

ITALIAN FOOD

- **EXOTIC VEG PIZZA** — 310
  BROCCOLI, ONION, TOMATO, MUSHROOM, OLIVES, AMERICAN CORN, COTTAGE CHEESE, MOZZARELLA CHEESE
- **MARGHERITA PIZZA** — 285
  FLATBREAD TOPPED WITH TOMATO SAUCE CHEESE DRESSING & MOZZARELLA CHEESE
- **CHICKEN TIKKA PIZZA** — 355
  FUSION OF ITALIAN BREAD TOPPED WITH INDIAN STYLE CHICKEN TIKKA, ONION, TOMATO, OLIVES & CHEESE
- **PASTA VEG** — 310
  PENNE / FUSILLI, VEGETABLE WITH RED / WHITE / MIX SAUCE / GARLIC BREAD (3PCS)
- **CHICKEN PASTA** — 355
  PENNE / FUSILLI, WITH RED / WHITE / MIX SAUCE GARLIC BREAD (3PCS)

NOTE :- GARLIC BREAD EXTRA 1PCS @ 25rs .

THEMIS BBQ SANDWICH

SUPREME SANDWICHES (GARLIC LOAF)

- **ALL VEGGIES GRILLED SANDWICH** — 399
  BROCOLLI , CAPSICUM , ONION , BABYCORN , ZUCCHINI , COTTAGE CHEESE & CHEESE SLICE.
- **FOCACCIA WITH PANEER TIKKA** — 399
  BAKED FOCACCIA BREAD , CHUNKS OF PANEER TIKKA , LETTUCE VEGGIES , & CHEESE
- **SMOKED CHICKEN & CHEESE FOCACCIA** — 499
  BAKED FOCACCIA , SMOKED CHICKEN CHUNKS , LETTUCE & VEGGIES

WRAPS & ROLLS

- **VEG FALAFEL WRAP** — 399
  DEEP FRIED FALAFEL PATTY WRAPPED WITH VEGGIES IN A TORTILLA BREAD, HUMMUS SAUCE.
- **PANEER TIKKA WRAP** — 399
  MARINATED COTTAGE CHEESE WRAPPED IN TORTILLA BREAD WITH VEGGIES , MINT SAUCE
- **GRILLED CHICKEN WRAP** — 499
  MARINATED GRILLED CHICKEN WRAPPED IN TORTILLA BREAD WITH LETTUCE , TOMATO, CUCUMBER , BBQ SAUCE & CREAM CHEESE DRESSING SERVED WITH SALSA SAUCE

BURGER SHURGER

- **THEMIS VEG BURGER** — 349
  TOASTING THE BUN MAKING VEG PATTIES , PREPARING WITH LETTUCE , ONIONS , TOMATO , CUCUMBER , BURGER SEASONING, BAKED CHEESE SLICE SERVED WITH FRENCH FRIES & TOMATO SAUCE
- **GRILLED COTTAGE CHEESE BURGER** — 375
- **PERI PERI CHICKEN BURGER** — 415
  GRILLED CHICKEN WITH PERI PERI SEASONING , ADDED VEGGIES , LETTUCE , CHEESE DRESSING SERVED WITH TOMATO KETCHUP , CHEESE SAUCE & POTATO CHIPS.
- **ROAST MUTTON BURGER** — 439
  GRILLED MUTTON PATTY WITH ONION , TOMATO , LETTUCE , JALAPENO , BLACK OLIVES , BBQ SAUCE SERVED WITH CHEESE DRESSING & FRENCH FRIES.

NACHOS

- NACHOS - CHEESY / TEX MEX (415 / 449)

ADD CHICKEN @ 59/-

TACOS

- **GREEK HOUSE TACOS (2PCS)** 429
  TORTILLA SHELL STUFFED WITH CORN, MUSHROOM & PROTEIN - RICH KIDNEY BEANS.
- **GRILLED COTTAGE CHEESE TACOS (2PCS)** 449
  WHOLE WHEAT TACO SHELLS MADE WITH MAIZE AND WHEAT FLOUR FLAVOURED MILDLY CAROM SEEDS , STUFFED WITH THE PROTEIN RICH COMBO OF RAJMA & COTTAGE CHEESE PERKED WITH ONION.
- **CHICKEN TIKKA TACOS (2PCS)** 549
  CHICKEN TIKKA IN A TORTILLA SHELL SERVED WITH A TANDOORI SALAD, MINT CHUTNEY & GARLIC OIL.

QUESADILLAS

- **COTTAGE CHEESE QUESADILLAS** 415
  TORTILLA BREAD FILLED WITH BAKED BEANS, SWEET CORN, COTTAGE CHEESE, JALAPENOS, GARLIC DIPS, SALSA.
- **GRILLED CHICKEN QUESADILLAS** 515
  PULLED CHICKEN BREAST, FIRE ROASTED BELL PEPPERS, SMOKED CHEESE SALSA GLAZE, GARLIC OIL.

SIZZLERS & PLATTERS

- **CLAY OVEN { TANDOORI VEG SIZZLER }** 549
  PANEER TIKKA, TANDOORI SOYA BOTI, MUSHROOM TIKKA HOME MADE MINT CHUTNE.
- **VEG CHINESE DELIGHTS SIZZLER** 549
  CHILLI PANEER DRY , MUSHROOM SALT & PEPPER , HONEY CHILLI POTATO
- **CLAY OVEN { TANDOORI NON VEG SIZZLER }** 650
  TANDOORI CHICKEN TIKKA, AJWAIN TIKKA, MUTTON SEEKH KEBAB HOME MADE MINT CHUTNEY.
- **CHINESE DELIGHT SIZZLER { NON VEG }** 650
  CHILLI CHICKEN DRY , CHICKEN LOLLY POP , LEMON GARLIC FISH
- **THEMIS SPL . PLATTER VEG** 700
  PANEER TIKKA, CORN SALT & PEPPER, MUSHROOM TIKKA, HONEY CHILLI POTATO,
- **THEMIS SPL . PLATTERS NON-VEG** 800
  CHICKEN TIKKA , MUTTON SEEKH , MAHI TIKKA , CHILLI CHICKEN DRY , CHICKEN LOLLY POP , LEMON GARLIC FISH.

MEAL SIZZLERS

- **GRILLED COTTAGE CHEESE SIZZLER** 600
  GRILLED COTTAGE CHEESE, HERBS RICE, PEPPER SAUCE, FRIES, EXOTIC VEGETABLES.
- **MANCHURIAN SIZZLER** 600
  MANCHURIAN SEMI - GRAVY, FRIED RICE / NOODLES, EXOTIC VEGETABLES.
- **TANDOORI CHICKEN TIKKA SIZZLER** 715
  CHICKEN TIKKA, PULAO, WITH TANGY MAKHANI GRAVY.
- **CHILLI CHICKEN SIZZLER** 715
  CHILLI CHICKEN SEMI-GRAVY, FRIED RICE / NOODLES, EXOTIC VEGETABLES.